

White Oak Conference Center

Banquet Menu Selections

Name of Group: _____ Banquet Date: _____ Meal Time: _____

Number Plates: _____

Number of People at Head Table: _____

Please Specify Any Special Equipment Needs (Piano, Data Projector, Microphone, etc.): _____

(Minimum of 20 for banquets)

Please choose one Entrée, or two Entrées of equal value, one starch, two vegetables, and two desserts
All Entrees are served with a pre-set gourmet tossed salad, homemade fresh baked bread, coffee, and tea

Please circle your choices

Entrée Selections:

Rotisserie Chicken---\$12.95

Bone in chicken marinated in a honey, pineapple & brown sugar marinade then slow roasted to perfection

Our Famous Southern Fried Chicken---\$13.95

Our special recipe of Southern fried chicken, cooked golden brown and juicy

Roast Loin of Pork---\$13.95

Tender pork loin stuffed with an apple & sundried cranberry stuffing

Honey Marinated Grilled Pork Chops---\$13.95

Boneless pork chops marinated in honey and oranges grilled to perfection served with an apple hash

Chicken Napoleon---\$13.95

Chicken cutlets sautéed and topped with fried eggplant, ham, & mozzarella cheese in a demi-glace sauce

Chicken Francais---\$13.95

Chicken cutlets sautéed in egg batter with a lemon & caper sauce

Chicken Cordon Bleu---\$13.95

Boneless skinless chicken breast rolled over ham & Swiss cheese topped with a chicken supreme sauce

Stuffed Tilapia---\$13.95

Flaky tilapia filets surrounding a seafood stuffing in a butter & lemon sauce

Cape Capenis---\$13.95

Flaky whitefish from South Africa topped with a fresh citrus salsa

Flat Iron Steak---\$15.95

Marinated flat iron steak charbroiled to your liking served with crispy onion straws

Grilled Teriyaki Salmon---\$15.95

Fresh salmon drizzled with a teriyaki glaze then grilled to perfection

Shrimp Scampi---\$15.95

Jumbo shrimp sautéed in garlic lemon butter finished with fresh basil

Coconut Shrimp---\$15.95

Jumbo shrimp rolled in cream of coconut then dredged in sweet coconut flakes served with an orange marmalade / jalapeno dipping sauce

Red Snapper Dianne---\$15.95

Filets of red snapper sautéed with mushrooms, scallions & mild Cajun spices in butter sauce

Roast Prime Rib of Beef---\$19.95

Served with au jus and creamed horseradish

New York Strip Steak---\$21.95

Black Angus fresh cut beef grilled to perfection

Vegetables:

Asparagus & Hollandaise Sauce
Steamed Broccoli in Garlic Butter Sauce
Green Beans Almandine or with Caramelized Onions
Broccoli Carrot & Cauliflower in Butter Sauce
Sautéed Zucchini, Squash, Tomatoes and Red Bell Pepper
Baked Acorn Squash
Honey Glazed Carrots
Corn O'Brien

Starches:

Rice Pilaf
Brown Rice
Garlic Mashed Potatoes
Whipped Sweet Potatoes
Scalloped Potatoes
Baked Sweet Potato
Baked Russet Potato
Brown Buttered Egg Noodles
Oven Roasted Red Potatoes

Desserts:

New York Style Cheese Cake
A slice of cheese cake served with an array of cherry, strawberry, and blue berry sauces

Banana Foster
Flambé' bananas served ala mode

Chocolate Mousse
Dark Belgium chocolate folded into fresh whip cream served with fresh whip cream & chocolate curls

Deep Dish Apple Pie Topped with Vanilla Bean Ice Cream

Peach Cobbler
Traditional peach cobbler with fresh peaches and vanilla bean ice cream

Berry Cobbler
Blueberries, strawberries, raspberries, and blackberries topped with a fresh crust served ala mode

White Chocolate – Cream Brule
White chocolate infused in a cream and egg custard

Triple Trouble
Triple layer devil's food cake with chocolate filling topped with a Ganache icing